

# Dolce Vita

## ANTIPASTI

STARTER

**BURRATA CAPRESE**    38  
*Burrata cheese from Puglia, parma ham, rocket leaves, heirloom tomato, basil*

**PANZANELLA**  26  
*Hand-torn sourdough, heirloom tomato, arugula, parmesan cheese, pickled red onion, cucumber, basil and lemon dressing*

**LA BARBABIETOLA TARTUFATA**   34  
*Thinly sliced roasted beetroot, artichokes, quinoa, mesclun, cherry tomatoes, black truffle*

**PARMIGIANA DI MELANZANE**  28  
*Baked eggplant, mozzarella cheese, tomato sauce*

**CARPACCIO DI MANZO**  36  
*Beef carpaccio, rocket salad, parmesan, aged Modena balsamic vinegar*

**VITELLO TONNATO**   38  
*Slow-cooked veal loin, tuna-caper dressing*

**FRITTO MISTO**   36  
*Calamari, prawn, sea bass, aioli sauce*

**POLIPO ARROSTO**   52  
*Grilled Mediterranean octopus, asparagus, saffron potato cream*

## FORMAGGI

COLD CUT AND CHEESE

Recommended for two to three persons

**ASSORTIMENTO DI SALUMI**   42  
*Assorted Italian cold cuts*

**ASSORTIMENTO DI FORMAGGI**  42  
*Assorted Italian cheese*

**ASSORTIMENTO DI SALUMI E FORMAGGI**   58  
*Assorted Italian cold cuts and cheese*

## ZUPPE

SOUP

**MINISTRONE ALLA GENOVESE**    18  
*Mixed seasonal vegetables, tomato broth, pesto*

**VELLUTATA DI PORRI E PATATE**  22  
*Leek and potato soup, clams*

## RISOTTI

SPECIAL RESERVA  
ACQUERELLO RICE

**RISOTTO CACIO E PEPE**   38  
*Black pepper, green asparagus, spinach, stracciatella cheese*

**RISOTTO ALLA ZUCCA E BRASATO**  42  
*Braised beef cheek, kabocha, pumpkin seed, mint gremolata*

## PASTA DI GRAGNANO

TRADITIONAL GRAGNANO  
STYLE PASTA

**CASARECCE ALLA NORCINA**   38  
*Short twisted pasta, sausage, porcini cream, black truffle*

**PACCHERI ALLA NORMA**   32  
*Tube-shaped pasta, sautéed eggplant, aged ricotta, Sicilian cherry tomato sauce*

**GNOCCHI SARDI DEL CONTADINO**  28  
*Traditional Sardinian pasta in aglio e olio and peperoncino, slow-cooked tomato reduction, fresh basil, pumpkin seed*

**TROFIE AL PESTO**   28  
*Ligurian basil pesto, sun-dried tomato, pinenuts*

## PASTA FRESCA

HANDCRAFTED ARTISANAL PASTA

**FETTUCINE CON ARAGOSTA**   68  
*Fettuccine pasta, Maine lobster, bisque, basil*

**RAVIOLI ASPARAGI E LIMONE**   34  
*Lemon zesty green asparagus ravioli, rosemary-infused butter, crispy parmesan*

**LASAGNA DELLA TRADIZIONE BOLOGNESE** 38  
*Layered pasta, homemade beef ragù, creamy béchamel*

**SPAGHETTINI VONGOLE E GAMBERI**  38  
*Thin spaghetti, clam, prawn, garlic, white wine sauce*

## COME A CASA

FOR SHARING

**TOMAHAWK** 1500g, serves 3 to 4 persons 270  
*100% Australian Black Angus beef (200 days, grass-fed)  
Served with mashed potato, sautéed vegetable, red wine jus*

**ORATA AL SALE** serves 2 to 4 persons 148  
*Salt-baked sea bream, pink peppercorn, sautéed vegetables, oregano blanc sauce*

## LE NOSTRE PINSE ROMANE

FLAT LEAVENED OVEN-BAKED  
ITALIAN BREAD

**REGINA**  32  
*Tomato, basil, mozzarella fior di latte, parmesan, rocket leaves*

**PORCINA**  48  
*Porcini mushroom, mozzarella fior di latte, smoked scamorza, black truffle*

**SALSICCIA E BROCCOLINI**  46  
*Italian pork sausage, sautéed broccolini, mozzarella fior di latte*

## SECONDI

MAIN COURSE

**TAGLIATA DI MANZO**  85  
*Black Angus beef tenderloin, baby spinach, parmesan, black truffle*

**POLLO ALLA PARMIGIANA** 48  
*Breaded chicken breast, basil tomato sauce, melted mozzarella*

**STINCO DI AGNELLO** 68  
*Slow-cooked lamb shank, minted pea purée, seasonal vegetables, herbs, garlic jus*

**SALMONE A MODO MIO**   58  
*Oven-baked salmon, potato pavé, yellow tomato coulis*

**FILETTO DI PESCE AL CARTOCCIO**   72  
*Chilean sea bass in parchment, caponata, homegrown herbs*

## CONTORNI

SIDES

**SAUTÉED SPINACH** 18

**ASPARAGUS AND PARMIGIANO** 18

**SAUTÉED GARLIC BROCCOLINI** 18

**MIXED SAUTÉED VEGETABLES** 18

**MASHED POTATO** 15

**TRUFFLE FRIES** 18

 Signature Dish  Vegetarian Selection  Gluten Free  Vegan

 Pork  Nuts  Shellfish  Sustainably Sourced

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish. Gluten free option is available upon request for pasta selections. Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.